



VIÑA IJALBA

BODEGA Y VIÑEDOS

GRACIANO

A new classic

ECOLOGICAL WINE

The first 100% ecological Graciano in the world.

VARIETY: Graciano 100%.

ELABORATION: During the destemming process the grapes are crushed and the must with the grapes are fermented in french oak vats at 28°C. Malolactic fermentation occurs in classic 225 L french oak barrels. The wine evolves for 10 months in these barrels before bottling.

ANALYTICAL INFORMATION: 14.12% alcohol; 55 mg/l total sulfur; 75 index of total polyphenols.

DESCRIPTION: Attractive cherry red. Complex aromas of "pacharan" (blackthorn berries), wet grass, green pepper, cherry liqueur and liquorice. Fleshy with a balanced acidity and abundant in fruit.

STORING: A wine of great scope that can be enjoyed yet has a storing potential of up to 6 years.

FOOD PAIRINGS: Red meat, oxtail, pigs trotters and lamb chops. Spiced tuna. Blue cheese.

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